

Chef Darrell | Masters Kitchen & Cocktail

Farm-to-Fork Dinner

Warm Kale Salad

Cyclops Farms Lacinato Kale
Rancho J'Baile Citrus, Honey
Pecans, Shaved Manchego

Beet Carpaccio

JR Organics Mizuna, Purple Carrots, Radish
Cyclops Farms Pickled Green Strawberries
Passion Fruit Vinaigrette, House Made Crème Fraiche

Sea Bass

Local Caught Sea Bass, JR Organics Kabocha Squash Puree,
Braised Local Greens, Roasted Cyclops Farms Purple Daikon
Apple Cider Reduction

Lemon Tart

Local Meyer Lemon Curd
Cyclops Farms Strawberries

Farm-to-Fork-Lunch

Small Plate

Marinated Cyclops Farms Cherry Bomb Tomato
California Olive Oil, Herb Goat Cheese
Prager Brothers Bread

Entrée

Seared Local Halibut
Rancho J'Baile Pomegranate Pernot Beurre Blanc
Roasted Cyclops Farms Veggies

Dessert

Cyclops Farms Carrot Cake
Browned Butter Cream Cheese Icing
Malahat Spiced Rum Raisin Glaze